



Cocktail Recipes

Introducing the first maraschino cherry made 100% from natural ingredients. No artificial colors or artificial flavors. No preservatives, corn syrup, sodium or sulfites. Free of trans fat, gluten and allergens.

Bordeaux is a richer, bolder and more distinctive alternative to classic maraschinos and canned dark sweet cherries, featuring the full-bodied, mouth-filling flavors of a Pacific Northwest Bing Cherry. Rich, dark and indulgent —Bordeaux is the perfect addition to cocktails, desserts, fresh salads, meat glazes and dark chocolate.



US FOODS CODE	UPC	DESCRIPTION	PACK	SIZE
8864118	71943-99402	Royal Harvest™ Bordeaux Maraschino Cherries with Stems	2	½ gal
1642719	71943-89402	Royal Harvest™ Bordeaux Maraschino Cherries with Stems	6	½ gal

A Midsummer Night's Dream

Brandy and Irish cream blended with cherry syrup makes a dreamy after dinner cocktail

Ingredients

Armagnac® brandy	2 ounces
Royal Harvest Bordeaux Cherry syrup	1 ounce
Bailey's® Irish Cream liqueur	1 ½ ounces
Royal Harvest Bordeaux Whole Cherry	1 each

1. Shake brandy, cherry juice and Irish cream over ice.
2. Strain into a digestif glass.
3. Garnish with a Bordeaux cherry.

Makes 1 cocktail



Emperor's Delicacy

Named after the English translation for the Chinese "cherry orange," this after dinner cocktail blends cherry purée with cherry brandy and Cointreau® liqueur

Ingredients

Bordeaux Cherry Purée	1 teaspoon
Cherry brandy	1 ounce
Cointreau® liqueur	1/2 ounce
Clementine wedge	1 each

1. Spoon cherry purée into a digestif glass.
2. Shake brandy and Cointreau® over ice.
3. Strain mixture into glass.
4. Garnish with a clementine wedge.

Makes 1 cocktail



Cape Cod Manhattan

Bourbon and bitters with a splash of cranberry juice served with a Bourbon-marinated Bordeaux Cherry

Ingredients

Ice	4 ounces
Bourbon whiskey	1-1/2 ounces
Cranberry juice	1 ounce
Angostura® bitters	2 dashes
Royal Harvest Bordeaux Cherry, marinated	1 each

1. Fill rocks glass with ice.
2. Add bourbon, cranberry juice and bitters; stir.
3. Garnish with a marinated Bordeaux Cherry.

Makes 1 cocktail



Note: Place Bordeaux cherries in a bowl; pour enough bourbon to cover them completely. Marinate for at least one hour.

Chocolate Martini

A swirl of chocolate lines a martini glass filled with cherry vodka and a splash of cherry juice

Ingredients

Chocolate syrup	1/2 teaspoon
Cherry vodka	1-1/2 ounces
Royal Harvest Bordeaux Cherry syrup	1 ounce
Lemon lime soda	1-1/2 ounces
Royal Harvest Bordeaux Cherry, whole with stem	1 each

1. Drizzle chocolate syrup in ribbons around the inside of a martini glass.
2. Shake cherry vodka and Bordeaux Cherry Juice over ice.
3. Strain into prepared glass.
4. Top off with lemon lime soda.
5. Garnish with a whole Royal Harvest Bordeaux Cherry.

Makes 1 cocktail

